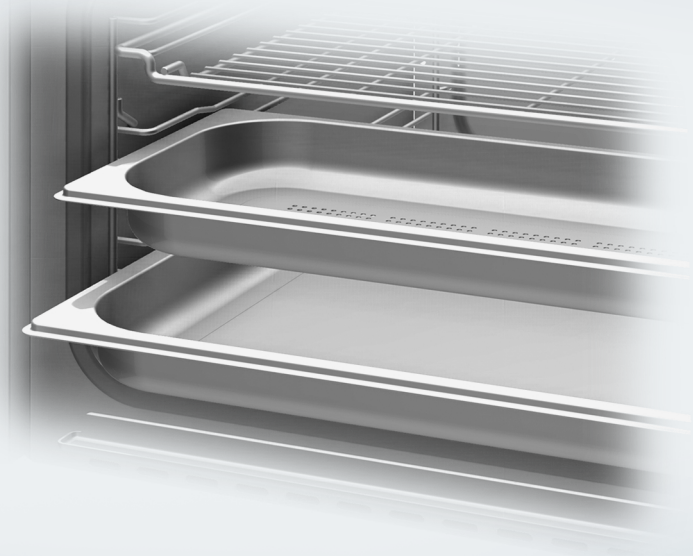
Operating instructions
Steam oven



To avoid the risk of accidents or damage to the appliance it is **essential** to read these operating instructions before it is installed or used for the first time.

en - AU, NZ

M.-Nr. 09 651 750

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This appliance complies with all current local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time.
They contain important notes on installation, safety, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Keep these instructions in a safe place and pass them on to any future owner.

Correct application

▶ This steam oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ The steam oven is not suitable for outdoor use.

▶ This steam oven must only be used as described in these instructions.
Any other usage is at the owner's risk and could be dangerous.

▶ This steam oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it or have been given instruction concerning its use by a person responsible for their safety. They must also be aware of the potential dangers caused by incorrect operation.

Safety with children

▶ Young children must not be allowed to use this steam oven.

▶ Older children may only use the steam oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Cleaning may only be carried out by older children under the supervision of an adult.

▶ This appliance is not a toy! To avoid the risk of injury, keep children well away and do not allow them to play with it or to use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Risk of suffocation!
Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation.
Keep children away from any packing material.

▶ Risk of scalding due to hot steam!
Children's skin is far more sensitive to high temperatures than that of adults. Make sure children do not open the door while the steam oven is in use. To safeguard against burning, keep children well away from the appliance until it has cooled down sufficiently.

▶ Danger of injury! Children can hurt themselves on an open door. Ensure that children do not swing on the door.

Technical safety

▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.

▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.

▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid the risk of damage to the appliance.
Consult a qualified electrician if in any doubt.

▶ Do not connect the steam oven to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ This steam oven must not be installed and operated in mobile installations (e.g. on a ship).

▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Do not open the outer casing of the appliance.

▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.

▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the plug has been removed or the connection cable is not supplied with a plug, the steam oven must be connected to the mains supply by a suitably qualified electrician.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from Miele.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected, or
– the screw-out fuse is removed (in countries where this is applicable), or
– it is switched off at the wall socket and the plug is withdrawn from the socket.
  Do not pull on the mains connection cable but on the mains plug to disconnect your appliance from the mains electricity supply.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

▶ Danger of burning!
The steam oven becomes hot when in use.
Exercise care when handling food and trays so as not to burn yourself on heating elements, the walls of the steam oven, shelf runners, trays and hot food itself.
Use oven gloves when placing food in the steam oven, turning or removing it and when adjusting shelves etc. in a hot steam oven.
When putting cooking containers into the steam oven or taking them out, take care not to spill the contents.

▶ Danger of burning!
Hot water may be located in the water container at the end of a cooking programme. Take care not to tip the water container when taking it out of the appliance.

▶ Do not use the steam oven to heat up or bottle food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

▶ Do not leave the oven door open unnecessarily as someone may be injured by it.

▶ Plastic containers that cannot withstand high temperatures and hot steam may melt and cause damage to the appliance.
Only use plastic containers that can withstand high temperatures (up to 100 °C) and steam. Please follow the container manufacturer's instructions.

▶ Food which is left in the steam oven can dry out and the escaping moisture can lead to corrosion in the appliance. Do not leave cooked food in the steam oven and do not use any cooking containers which are susceptible to corrosion.

▶ For reasons of hygiene and to prevent the build-up of moisture in the appliance, the water container should be emptied after each use.

▶ To avoid the risk of scratches, do not use the casing as a resting place for items.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

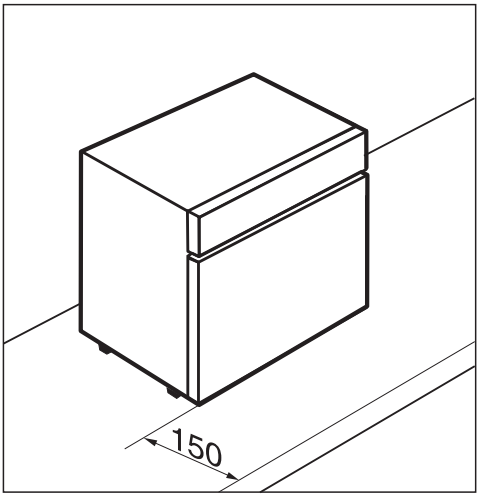
▶ The shelf runners can be removed for cleaning purposes (see "Cleaning and care").
Ensure they are correctly fitted after cleaning and never operate the steam oven without the shelf runners fitted.

▶ Do not immerse the water container in water, or clean it in a dishwasher. Inserting the water container in the appliance when wet could cause an electric shock.

Accessories

▶ Only use genuine Miele spare parts and accessories with this steam oven. If spare parts or accessories from other manufacturers are used, this will invalidate the warranty, and Miele cannot accept liability.

Installation note



The safety distance from the closed appliance door to the front edge of the worktop must be at least 150 mm.

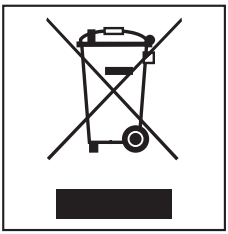
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

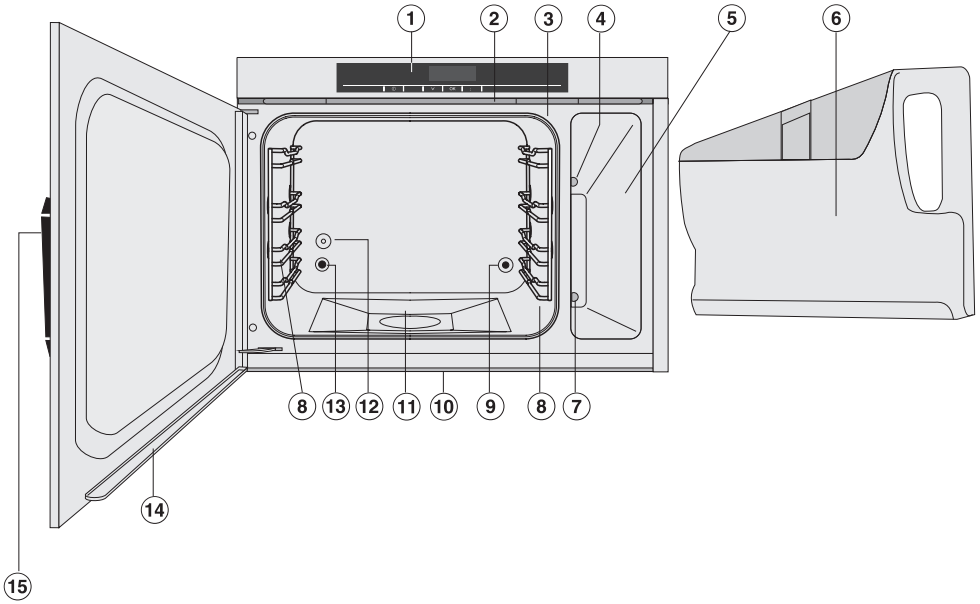
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Do not dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre. Please ensure that it presents no danger to children while being stored for disposal.

Description of the appliance

Front view



① Control panel
② Ventilation outlet
③ Door seal
④ Steam channel
⑤ Compartment for water container
⑥ Water container (with insert)
⑦ Contact point for water container
⑧ Shelf runners with 4 levels
⑨ Steam inlet
⑩ Drip channel in the steam oven
⑪ Floor heating element
⑫ Temperature sensor
⑬ Steam outlet
⑭ Drip channel in the door
⑮ Door release

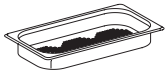
Accessories supplied

The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

Condensate tray DGG 15

For catching excess moisture
325 x 265 x 40 mm (WxDxH)

DGGL 1



2 perforated cooking containers
gross capacity 1.5 litres / useable capacity 0.9 litre
325 x 175 x 40 mm (WxDxH)

Silicone grease

For lubricating the coupling seal on the water container.

Miele steam oven cookbook

A selection of the best recipes from the Miele test kitchen.

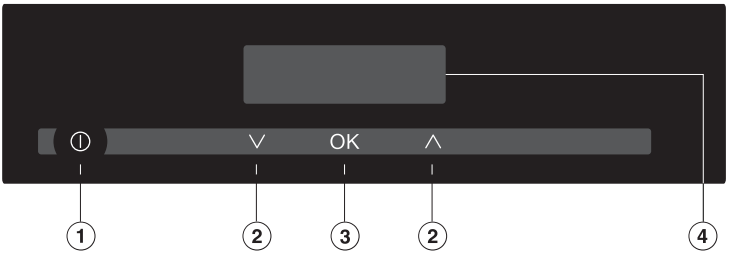
Description of the functions

Control panel

Lightly touch the sensors ① - ④ to operate the appliance. Each time you touch a sensor, an audible tone sounds. You can switch off the keypad tone (see "Settings").

During operation numbers and symbols appear in the display④.

Sensors



	Sensor(s)	Function
①	⏻	- For switching the appliance on and off - For calling up the descaling process
②	∨ ∧	- For setting the temperature and cooking duration - For scrolling through the programming settings
③	OK	For confirming the temperature / cooking duration / selection
	⏻ + ∨	Calling up programming

Display

Display	Meaning
(flashing)	Insufficient water or missing water container
Numbers + °C	Temperature
Numbers + h	Cooking duration
Number(s) +	The appliance needs to be descaled

Condensate tray

Place the condensate tray on the lowest shelf level when using perforated containers. The tray will collect any drops of liquid and allow them to be removed easily.

The condensate tray can also be used as a cooking container.

Water container

The maximum water level is 1.2 litres, the minimum 0.75 litre. The water level markers are located inside and outside the container. On no account exceed the upper or maximum level marker.
The maximum quantity of 1.2 litres of water is sufficient to run a cooking programme at 100 °C for approx. 2 hours, and the minimum quantity of 0.75 litre of water is sufficient to run a cooking programme at 100 °C for approx. 30 minutes, provided the door is not opened.
If the water container is not inserted or sufficiently full, this will be indicated by the flashing symbol.

Noises

You can hear the noise of the fan when the appliance is operating.
Noises similar to those of a kettle can be heard when steam is being generated.

Description of the functions

Temperature

The appliance has a temperature range of 40 °C to 100 °C. A temperature of 100 °C is set when the appliance is switched on. The temperature can be altered in steps of 5 °C.

Temperature recommendations

100 °C:
For cooking all types of food
Reheating
Menu cooking (whole meals)
Bottling
Extracting juice with steam
.....

85 °C:
For cooking fish gently.

60 °C:
For defrosting.

40 °C
For proving yeast
Preparing yoghurt
.....

Cooking duration

A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Heating-up phase

During the heating-up phase the oven compartment is heated to the set temperature. The display will show the temperature of the cooking compartment as it rises.

The duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are preparing refrigerated or frozen food.

Filling the water container with hot water will shorten the heating-up time.

Cooking phase

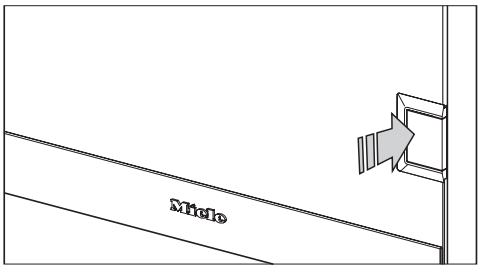
The cooking phase begins when the set temperature is reached. During the cooking phase the duration remaining (time left) will be shown in the display.

Please refer to "Steam cooking" and "Special applications" for more information and tips on how to use your steam oven.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, warranty" section of this booklet.

Cleaning for the first time

- Remove any protective foil and sticky labels.



- Open the door by pressing on the left-hand side of the door release. The door will open slightly.

Water container

- Take the water container out of the appliance and remove the insert (see "Cleaning and care > Water container").
- Rinse the water container and the insert thoroughly by hand using hot water. Do not use any washing-up liquid or detergent.

Do not immerse the water container in water or clean it in a dishwasher.

Accessories / Oven interior

- Remove all accessories from the steam oven. Wash them by hand using hot water and a little washing-up liquid or in the dishwasher.

The interior of the steam oven was treated at the factory with a conditioning agent.

- To remove this, clean the oven interior with a mild solution of washing-up liquid and warm water and then dry thoroughly with a soft cloth.

Setting the water hardness level

The water hardness of the steam oven is set to hard (S03) at the factory. For trouble-free operation of the steam oven, and to ensure that it is descaled at the appropriate time, it is important to set the water hardness level for your area. The harder the water, the more often the appliance must be descaled.

- Check which water hardness level has been set and, if necessary, set the correct water hardness (see "Settings").

Setting the correct boiling point for water

Before cooking with the steam oven for the first time, it must be set to the correct boiling point for water in your area. This is determined by the altitude at which you live. This procedure also flushes out the water pipework.

To ensure trouble-free operation of your appliance, this procedure **must** be carried out.

- Operate the appliance at 100 °C for 15 minutes. Proceed as described in "Operation principles".

If you **move house**, the appliance will need to be reset for a new altitude if this differs from the old one by more than 300 m. To do this, descale the appliance (see "Cleaning and care > Descaling").

Preparation

- Fill the water container with mains water up to at least the "min" marker. You do not need to remove the insert.

Only use **mains tap water**. Never use distilled or mineral water or other liquids.

- Push the water container into the appliance until it connects.

If the water container is not positioned correctly, the appliance will not heat up and after a while *F20* will appear in the display (see "Problem solving guide").

- Place the food in the steam oven.
- Touch the ⏻ sensor to switch the appliance on.

Setting the temperature and duration

"100 °C" will appear in the display. "°C" will start flashing.

- If you want to cook with 100 °C, confirm with "OK".

If necessary, you can reduce the temperature by touching the ∨ sensor. Confirm with "OK".

Once you have confirmed the temperature, 3 zeros will appear and "h" will flash in the display.

- Set the cooking duration you want by touching ∧ (from 0:00 upwards) or ∨ (from 9:59 downwards).
- Confirm your selection by touching "OK".

The appliance will start automatically after the duration has been confirmed.

If you do not complete these steps within 15 minutes, the appliance will switch itself off.

At the end of the duration

At the end of the cooking duration, an audible tone will sound, 3 zeros will appear and "h" will flash in the display.

- Switch off the appliance.

The fan will continue to run for a while after the appliance has been switched off. If you want to reduce the run-on time, you can do so by removing the water container as soon as you have switched the appliance off.

Steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

Danger of burning!
Be careful not to burn yourself on the walls of the steam oven, hot food, shelf runners, trays or hot steam.
Use oven gloves when turning or removing food and when adjusting shelves etc. in a hot steam oven.

After use

- Remove the condensate tray and empty it.
- Remove the water container and empty it. Lift up the water container slightly when removing it.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".

Leave the appliance door open until the oven interior is completely dry.

The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water, there is something wrong. If this is the case, call Miele.

Interrupting operation

Operation will stop if the door is opened. The heating will be switched off and the cooking duration left will remain stored in memory.

Steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

When opening the appliance, take great care that hot water which may have collected in the drip channel in the door does not overflow.

Danger of burning!
Be careful not to burn yourself on the walls of the steam oven, hot food, shelf runners, trays or hot steam.
Use oven gloves when placing food in the steam oven, turning or removing it and when adjusting shelves etc. in a hot steam oven.

Operation will resume when the door is closed.
The oven will heat up again and the display will show the temperature in the cooking compartment as it rises. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.

Changing the temperature

You can alter the temperature at any time during operation. Touch the "OK" sensor once briefly. The display will change to the temperature setting and "C" will flash. Set the temperature as described earlier.

Changing the duration

You can alter the cooking duration at any time during operation. Touch the "OK" sensor twice briefly. The display will change to the cooking duration setting display and "h" will flash. Set the cooking duration as described earlier.

Insufficient water

Insufficient water is indicated by the flashing symbol and an audible tone.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.
- Close the door.

Operation will continue.

Pre-heating

Your appliance has a pre-heating function. This heats the oven interior to approx. 40 °C. The heating-up time is then shorter as the oven interior is pre-heated and therefore the cooking process takes less time.

The appliance is delivered with the pre-heating function deactivated. If you wish to use it, you will need to alter the setting (see "Settings").

When the pre-heat function has been activated, you can still choose whether you want to use it for each programme.

> The water container must be filled with water for pre-heating and present in the appliance.
>
> The pre-heating process will be cancelled if the door is opened. You can start the process again by switching the appliance off and then back on again.

Using pre-heat

■ Switch on the appliance.

100 will appear in the display. "°C" will start flashing. Do **not** confirm.

After a few seconds, the pre-heating process will begin and the display will show the temperature as it rises.

When pre-heating is finished, 100 will appear in the display and °C will flash.

■ Place the food in the oven.

■ Set the temperature and duration as normal.

Not using pre-heat

■ Place the food in the oven.

■ Switch on the appliance.

100 will appear in the display. "°C" will start flashing.

■ Confirm this or set the required temperature.

■ Set the required duration.

This section contains general information. You will find more detailed information about particular foods and how to cook them in the other sections.

The advantages of cooking with steam

The majority of vitamins and minerals are retained as the food is not immersed in water.

Cooking with steam also retains the true taste of the food better than conventional cooking. We therefore recommend seasoning the food after it has been cooked, if at all. Food also retains its fresh, original colour.

Suitable containers

Cooking containers

The appliance is supplied with cooking containers made of stainless steel. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras (see "Optional accessories"). This enables you to choose the most suitable container for the food you are preparing.

It is best to use perforated containers if possible. The steam can reach the food from all sides and the food is cooked evenly.

Your own containers

You can use your own containers if you wish. Please note:

– If using plastic cooking containers, make sure that they are heat-resistant to 100 °C and able to withstand hot steam. With plastic containers, please check with the manufacturer that they are suitable for use in a steam oven.

– Thick-sided containers made from porcelain, china or stoneware, for example, are not so suitable for steam cooking. They do not conduct heat well and as a result cooking durations will be considerably longer than those given in the charts.

– Place the cooking containers on the rack and not on the oven floor.

– The distance between the upper rim of the container and the top of the cooking compartment must be at least 3 cm to allow sufficient steam into the container.

Condensate tray

Place the condensate tray on the lowest shelf runner when using perforated containers. The tray will collect any drops of liquid and allow them to be removed easily.

The condensate tray can also be used as a cooking container.

Shelf level

You can use any shelf level and can even cook simultaneously on several different levels. This won't change cooking times.

Frozen food

The heating-up time for frozen food is longer than that for fresh food. The more frozen food there is in the steam oven, the longer the heating-up phase. The programmed cooking duration, however, doesn't change so you can programme the same duration as if you were cooking fresh food.

Temperature

The highest temperature reached in the steam oven is 100 °C. Almost all food can be cooked at this temperature. Some delicate foods (e.g. berries) must be cooked at lower temperatures, otherwise they will burst. Information is provided about this in the relevant sections of this booklet.

Cooking duration

In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan. More information about any factors which may affect the cooking duration is given in the relevant sections.

Provided the steam can evenly get to the pieces of food, cooking duration is not determined by the quantity of food being cooked. The cooking duration for 1 kg potatoes is the same as for 500 g potatoes.

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time, it can be put back in the oven and cooked some more.

Cooking with liquid

When cooking with liquid, only fill the cooking container $^{2}/_{3}$ full to prevent the liquid spilling when the cooking container is removed from the steam oven.

Your own recipes

Food and recipes which are prepared in a pot or a pan can also be cooked in the steam oven. The cooking times in the steam oven will be the same. Please note that food will not be brown or crisp when cooking with steam.

Vegetables

Fresh food

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut up.

Frozen food

Frozen vegetables do not need to be defrosted beforehand unless the vegetables have been frozen together in a block.

Break up the larger, frozen together pieces. Please refer to the cooking times on the packaging.

Cooking containers

Food such as peas or asparagus spears, which have little or no space between them, will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of foods, and only fill it 3 - 5 cm deep. When cooking large quantities, divide the food between 2 or 3 flat cooking containers rather than using one deep one.

Different types of vegetables which take the same length of time to cook can be cooked together.

Use solid containers for vegetables which are cooked in liquid, e.g. cabbage.

Shelf level

When cooking vegetables with a distinctive colour (e.g. beetroot) in a perforated container at the same time as cooking other foods in other containers, place the condensate tray directly underneath the perforated container to catch any drips and therefore avoid any colour transfer.

Cooking duration

As with conventional methods, when cooking vegetables with steam the cooking duration will depend on the size and also whether you want the vegetables to be al dente or soft / well done. Example:
Firm potatoes, cut into quarters = approx. 18 minutes
Firm potatoes, cut in half = approx. 22 minutes
Brussels sprouts, large, al dente = approx. 12 minutes
Brussels sprouts, small, soft = approx. 12 minutes

Settings

Temperature: 100 °C
Duration: see chart

The durations given in the charts for fresh vegetables are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If vegetables are not cooked sufficiently after the shorter time, they can be put back in the steam oven and cooked some more.

	Duration in minutes
Artichokes	32–38
Cauliflower, whole	27–28
Cauliflower, florets	8
Green beans	6–8
Broccoli, florets	2–4
Chantenay carrots, whole	7–8
Chantenay carrots, halved	5–6
Chantenay carrots, chopped	4
Chicory, halved	4–5
Chinese cabbage, chopped	3
Peas	2
Fennel, halved	10–12
Fennel, cut into strips	4–5
Curly kale, chopped	23–26

	Duration in minutes
Firm potatoes, peeled	
whole	20–25
halved	15–20
quartered	10–15
Fairly firm potatoes, peeled	
whole	23–28
halved	18–23
quartered	14–18
Soft potatoes, peeled	
whole	25–30
halved	20–25
quartered	15–20
Kohlrabi, cut into batons	6–7
Pumpkin, diced	4–8
Corn on the cob	10–15
Silverbeet, chopped	2–3
Capsicum, diced/cut into strips	2
New potatoes, firm	20–25
Leek, chopped	2–4
Leek, stalks halved	4–6
Romanesco, whole	22–25
Romanesco, florets	5–7
Brussels sprouts	10–12
Beetroot, whole	50–60
Red cabbage, chopped	15–20
Black salsify, whole	9–10
Celeriac, cut into batons	6–7

	Duration in minutes
Green asparagus	2–4
White asparagus, whole	5–10
Carrots, chopped	6
Spinach	1–2
Spring cabbage, chopped	10–11
Celery sticks, chopped	2–5
Turnips, chopped	6–7
White cabbage, chopped	12
Savoy cabbage, chopped	10–11
Zucchini, sliced	2–3
Sugar snap peas	2–3

Meat

Fresh food

Prepare the meat in the usual way.

Frozen food

Meat should be thoroughly defrosted before cooking in the steam oven (see "Defrosting").

Preparation

Meat which needs to be seared before being cooked, e.g. stewing steak, should be seared in a pan on the cooktop.

Cooking duration

The cooking duration depends on the thickness and consistency of the food and not the weight. The thicker the food, the longer the cooking duration. A 10 cm thick piece of meat weighing 500 g will take longer to cook than a 5 cm thick piece of meat weighing 500 g.

Useful tips

Use a perforated container to retain the **flavours** when cooking meat. Place a solid container underneath to catch the juices.
You can use these to make a gravy or freeze them for later use.

Boiling chicken, pork rind, meat, ribs and meat bones can be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water. The longer the cooking duration, the stronger the stock.

Settings

Temperature: 100 °C
Duration: see chart

The durations given in the chart are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time, it can be put back in the oven and cooked some more.

Meat	Duration in minutes
Beef shin, covered with water	110–120
Pork knuckle	135–145
Chicken breast fillet	8–10
Knuckle	105–115
Beef soup bones, covered with water	110–120
Veal for stewing	3–4
Gammon steaks	6–8
Lamb ragout	12–16
Poularde	60–70
Turkey roulade	12–15
Turkey escalope	4–6
Rib of beef, covered with water	130–140
Beef stew	105–115
Boiling chicken, covered with water	80–90
Silverside	110–120

Sausages

Settings

Temperature: 90 °C
Duration: see chart

Sausages	Duration in minutes
Frankfurters	6–8
Sausages	6–8
White sausages	6–8

Fish

Fresh fish

Prepare fresh fish in the usual way, i.e. clean, gut and fillet.

Frozen fish

Fish should be at least partially defrosted before cooking in the steam oven (see "Defrosting").

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to season fish when cooking with steam as this method retains the minerals which give the fish its unique flavour.

Cooking containers

If using a perforated container, grease it first, or line with baking paper.

Shelf level

When cooking fish in a perforated container at the same time as cooking other types of food in other containers, place the condensate tray directly underneath the container with the fish to catch any liquid and therefore avoid any transfer of flavours to other food.

Temperature

85 °C – 90 °C
For gently cooking delicate types of fish, such as flounder.

100 °C
For cooking firmer types of fish, e.g. salmon.
Also for cooking fish in sauce or stock.

Cooking duration

The cooking duration depends on the thickness and consistency of the food and not the weight. The thicker the food, the longer the cooking duration. A 3 cm thick piece of fish weighing 500 g will take longer to cook than a 2 cm thick piece of fish weighing 500 g.

The longer fish cooks, the firmer its flesh will become. Use the cooking durations given in the chart.
If you find that the fish is not cooked sufficiently, only cook it for a few minutes more.

When cooking fish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Useful tips

Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.

Cook large fish in the swimming position. To help maintain the structure of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellyside down over the cup.

You can use any fish scraps, e.g. fish heads, bones, tails etc. to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.

Blue fish is fish which is cooked in water and vinegar. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon.

Settings

Temperature: see chart
Duration: see chart

The durations given in the chart are guidelines for fresh fish. We recommend selecting the shorter cooking duration quoted to start with. If the fish is not cooked sufficiently after the shorter time, it can be put back in the steam oven and cooked some more.

	Temperature in °C	Duration in minutes
Eel	100	5–7
Perch fillet	100	8–10
Bream/Snapper fillet	85	3
Trout, 250 g	90	10–13
Halibut fillet	85	4–6
Blue eye trevalla/Ling fillet	100	6
Carp, 1.5 kg	100	18–25
Salmon fillet	100	6–8
Salmon steak	100	8–10
Ocean trout/Rainbow trout	90	14–17
Basa fillet	85	3
Rosefish fillet	100	6–8
Jackass morwong/Ling fillet	100	4–6
Flounder fillet	85	4–5
Stargazer/ Monkfish fillet	85	8–10
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	100	6–8
Pikeperch fillet	85	4

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

Peel, remove and discard the intestines, and then wash the shellfish.

Cooking containers

If using a perforated container, grease it first.

Cooking duration

The longer shellfish are cooked, the tougher they become. Use the cooking durations given in the chart.

When cooking shellfish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Settings

Temperature: see chart
Duration: see chart

	Temperature in °C	Duration in minutes
Crevettes	90	3
Prawns	90	3
King prawns	90	4–5
Crab	90	3
Crayfish	95	10–15
Shrimps	90	3

Mussels

Fresh food

⚠ Only cook mussels which are closed.
Do not eat mussels which have not opened after being cooked. Danger of food poisoning!

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to clean them.

Frozen food

Defrost frozen mussels before cooking.

Cooking duration

The longer mussels are cooked, the tougher they become. Use the cooking durations given in the chart.

Settings

Temperature: see chart
Duration: see chart

	Temperature in °C	Duration in minutes
Goose barnacles	100	2
Cockles	100	2
Scallops	85	3
Blue mussels	90	12
Razor clams	100	2–4
Vongole	90	2–4

Rice

Rice swells when cooked and needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid. Therefore none of the nutrients are lost.

Settings

Temperature: 100 °C
Duration: see chart

	Ratio Rice : Liquid	Duration in minutes
Basmati rice	1 : 1	15
Parboiled rice	1 : 1.5	23–25
Arborio rice Milk rice Risotto	 1 : 2.5 1 : 2	 30 18–19
Brown rice	1 : 1.5	25–30
Wild rice	1 : 1.5	25–30

Pasta / Noodles

Dry pasta and noodles

Dry pasta and noodles swell when they are cooked and need to be cooked in liquid. The liquid must cover the pasta or noodles. Using hot liquid gives better results.

Increase the time quoted by the manufacturer by approx. $^{1}/_{3}$.

Fresh pasta and noodles

Fresh pasta and noodles, such as you can buy from the supermarket chilled counter, do not need to absorb water. Cook fresh pasta and noodles in a perforated container.

Separate any pieces of pasta or noodles which have stuck together and spread them out in the cooking container.

Settings

Temperature: 100 °C
Duration: see chart

Fresh pasta / noodles	Duration in minutes
Gnocchi	3
Knöpfli	2
Ravioli	3
Spätzle	2
Tortellini	3
Dry pasta / noodles, covered with water	
Flat noodles / Fettuccine	14
Vermicelli	8

Dumplings

Ready-made dumplings in wrappers need to be covered completely with water. Otherwise they will not absorb enough water and will fall apart, even if steeped in water prior to cooking.

Cook fresh dumplings in a greased, perforated container.

Settings

Temperature: 100 °C
Duration: see chart

	Duration in minutes
Steamed and fried dumplings	30
Yeast dumplings	20
Boil-in-the-bag potato dumplings	20
Boil-in-the-bag bread dumplings	18–20

Grain

Grain swells when cooked and needs to be cooked in liquid. The proportion of grain to liquid will vary depending on the type of grain.

Grain can be cooked whole or cracked.

Settings

Temperature: 100 °C
Duration: see chart

	Ratio Grain : Liquid	Duration in minutes
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green spelt, cracked	1 : 1	7
Green spelt, whole	1 : 1	18–20
Oats, whole	1 : 1	18
Oats, cracked	1 : 1	7
Millet	1 : 1.5	10
Polenta	1 : 3	10
Quinoa	1 : 1.5	15
Rye, whole	1 : 1	35
Rye, cracked	1 : 1	10
Wheat, whole	1 : 1	30
Wheat, cracked	1 : 1	8

Dried pulses

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking duration required.
Exception: **Lentils** do not need to be soaked before cooking.

Soaked pulses must be covered with liquid when cooked. Dried pulses must be cooked with a certain ratio of pulses to liquid.

Settings

Temperature: 100 °C
Duration: see chart

Soaked	
	Duration in minutes
Beans	
Kidney beans	55–65
Azuki beans	20–25
Black beans	55–60
Borlotti beans	55–65
Haricot beans	34–36
Peas	
Yellow split peas	40–50
Green peas, shelled	27

Dried		
	Duration in minutes	**Ratio Pulses : Liquid**
Beans		
Kidney beans	130–140	1 : 3
Azuki beans	95–105	1 : 3
Black beans	100–120	1 : 3
Borlotti beans	115–135	1 : 3
Haricot beans	80–90	1 : 3
Lentils		
Brown lentils	13–14	1 : 2
Red lentils	7	1 : 2
Peas		
Yellow split peas	110–130	1 : 3
Green peas, shelled	60–70	1 : 3

Hen's eggs

Use a perforated container to prepare boiled eggs in the steam oven.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating up phase and so do not burst when they are cooked with steam.

When using a solid container for preparing egg dishes, remember to grease it first.

Settings

Temperature: 100 °C
Duration: see chart

	Duration in minutes
Small (S)	
soft	3
medium	5
hard	9
Medium (M)	
soft	4
medium	6
hard	10
Large (L)	
soft	5
medium	7
hard	12
Extra large (XL)	
soft	6
medium	8
hard	13

Fruit

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

Tip

You can use the collected juice to prepare a glaze.

Settings

Temperature: 100 °C
Duration: see chart

	Duration in minutes
Apples, cut into pieces	1–3
Pears, cut into pieces	1–3
Cherries	2–4
Mirabelle plums	1–2
Nectarines/Peaches, cut into pieces	1–2
Plums	1–3
Quinces, diced	6–8
Rhubarb, cut into pieces	1–2
Gooseberries	2–3

Menu cooking

Menu cooking involves cooking various foods with different cooking times in order to serve them all together in one meal, e.g. Perch with rice and broccoli. Foods are placed in the steam oven at different times so that they are all ready at the same time.

Shelf level

When cooking fish or food with a distinctive colour (e.g. beetroot) in a perforated container, place the condensate tray directly underneath the container to avoid any transfer of flavour or colour to other food.

Temperature

Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods. Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for bream and 100 °C for potatoes.

If the recommended cooking temperature for the food is 85 °C for example, try cooking it at 100 °C and testing the result. Some delicate types of fish with a soft structure, e.g. flounder will become very firm when cooked at 100 °C.

Cooking duration

If you increase the recommended temperature, shorten the cooking duration by approx. $^{1}/_{3}$.

Example

Rice	20 minutes
Perch fillet	6 minutes
Broccoli	4 minutes

20 minutes - 6 minutes = 14 minutes (1st cooking duration: rice)
6 minutes - 4 minutes = 2 minutes (2nd cooking duration: perch fillet)
Remaining time = 4 minutes (3rd cooking duration: broccoli)

<table>
<tr><td rowspan="3">Cooking times</td><td colspan="3">20 min. - rice</td></tr>
<tr><td rowspan="2"></td><td colspan="2">6 min. - perch fillet</td></tr>
<tr><td>4 min. - broccoli</td></tr>
<tr><td>Setting</td><td>14 min.</td><td>2 min.</td><td>4 min.</td></tr>
</table>

- Place the rice in the oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the oven.
- Set the second cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the oven.
- Set the third cooking duration: 4 minutes.

Reheating

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food reheats evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

Duration

The number of plates or containers has no bearing on the cooking duration.

The cooking durations listed in the chart relate to an average portion per plate/container. Increase the cooking duration for larger quantities.

Useful tips

Do not reheat large items, such as a whole joint of roast meat. Divide it into portions and reheat these as plated meals.

Compact items, such as stuffed capsicum or roulades, should be cut in half.

Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated. Cover food with foil to retain a drier finish.

Reheat sauces separately, the exception being food which has already been prepared in sauce (e.g. stews).

Procedure

- Cover the food with a deep plate, a lid, or with clingfilm that is resistant to temperatures up to 100 °C and to steam.
- Place plates in a sufficiently large perforated cooking container.

Settings

Temperature: 100 °C
Duration: see chart

	Duration in minutes
Side dishes (pasta, rice etc.)	8–10
Casseroles	8–10
Fish fillet	6–8
Meat	8–10
Poultry	8–10
Vegetables	8–10
Soup	8–10
Plated meals	8–10

Defrosting

It is much quicker to defrost items in the steam oven than at room temperature.

Temperature

60 °C is the best temperature for defrosting.
Exceptions: 50 °C for minced meat and game.

Before and after defrosting

Remove all packaging before defrosting.
Exceptions:
Leave bread, biscuits and cakes in their packaging as otherwise they will absorb moisture and become soft.

Allow defrosted food to stand at room temperature after removing it from the oven. The standing time is necessary to allow the even distribution of heat.

Cooking containers

Use a perforated container with the condensate tray underneath it when defrosting food which will drip, such as poultry. This way food will not be lying in defrosted liquid.

⚠ Do not use any juices that appear as a result of defrosting meat and poultry. Danger of salmonella poisoning!

Foods which don't drip can be defrosted in a solid cooking container.

Useful tips

Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2–5 minutes should be enough.

When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc., separate it about half-way through the defrosting time.

Do not refreeze food once it has thawed.

Defrost frozen ready meals according to the instructions on the packaging.

Settings

Temperature: see chart
Duration: see chart

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Dairy products				
Sliced cheese	125	60	15	10
Quark	250	60	20–25	10–15
Cream	250	60	20–25	10–15
Soft cheese	100	60	15	10–15
Fruit				
Apple sauce	250	60	20–25	10–15
Apple pieces	250	60	20–25	10–15
Apricots	500	60	25–28	15–20
Strawberries	300	60	8–10	10–12
Raspberries/ Black currants	300	60	8	10–12
Cherries	150	60	15	10–15
Peaches	500	60	25–28	15–20
Plums	250	60	20–25	10–15
Gooseberries	250	60	20–22	10–15
Vegetables				
Frozen in a block, e.g. curly kale, spinach, red cabbage	300	60	20–25	10–15
Fish				
Fish fillets	400	60	15	10–15
Trout	500	60	15–18	10–15
Lobster	300	60	25–30	10–15
Crab	300	60	4–6	5

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Meat				
Roast	in slices	60	8–10	15–20
Mince	250	50	15–20	10–15
Mince	500	50	20–30	10–15
Stew	500	60	30–40	10–15
Stew	1000	60	50–60	10–15
Liver	250	60	20–25	10–15
Saddle of hare	500	50	30–40	10–15
Saddle of venison	1000	50	40–50	10–15
Schnitzel / Chops / Sausages	800	60	25–35	15–20
Poultry				
Chicken	1000	60	40	15–20
Chicken drumsticks	150	60	20–25	10–15
Chicken schnitzel	500	60	25–30	10–15
Turkey drumsticks	500	60	40–45	10–15
Baked goods				
Puff pastries / Yeast buns		60	10–12	10–15
Creamed mixture cakes / biscuits	400	60	15	10–15
Bread / Rolls				
Bread rolls		60	30	2
Rye bread, sliced	250	60	40	15
Wholegrain bread, sliced	250	60	65	15
White bread, sliced	150	60	30	20

Bottling

Only use unblemished, fresh produce which is in good condition.

Glass jars

Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable.

Make sure that all the glass jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.

Fruit

Remove blemished fruit, wash and dry the produce briefly but thoroughly. Be careful when washing berries as they are easily squashed.
Remove any peel, stalks, cores or stones.
Cut up large fruit. For example, cut apples into slices.
If you are bottling fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden skewer as otherwise it will burst.

Vegetables

Rinse, clean and cut up vegetables.
Vegetables should be blanched before bottling to help them retain their colour (see "Blanching").

Fill volume

Fill the glass jars with produce up to a maximum of 3 cm below the rim. Do not pack it down as this will damage the cell walls of the produce. Tap the jar gently onto a cloth to help distribute the contents evenly.

Fill the jars with liquid. The produce must be completely covered.
Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

Useful tips

Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.

Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Procedure

- Place the condensate tray on the lowest shelf level and a perforated cooking container above it.
- Place the jars (all the same size) in the perforated cooking container. Ensure that they do not touch one another.

Settings

Temperature: see chart
Duration: see chart

Produce	Temperature in °C	Duration in minutes*
Berries		
Black currants	80	50
Gooseberries	80	55
Cranberries	80	55
Fruit with stones		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengage plums	85	55

* The times quoted are for 1.0 litre jars. If using 0.5 litre jars, reduce the duration by about 15 minutes. If using 0.25 litre jars, reduce the duration by about 20 minutes.

Produce	Temperature in °C	Duration in minutes*
Fruit with a core		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55
Meat		
Pre-cooked	90	90
Roasted	90	90

* The times quoted are for 1.0 litre jars. If using 0.5 litre jars, reduce the duration by about 15 minutes. If using 0.25 litre jars, reduce the duration by about 20 minutes.

Extracting juice

You can use the steam oven to extract juices from fruit, such as soft berries and cherries.

It is best to use overripe fruit, as the riper the fruit the greater the quantity of juice produced. Very ripe fruit will also produce a more intense flavour.

Preparation

Sort and rinse the fruit, and cut out any blemishes.

Remove the stalks from grapes and morello cherries as these are bitter. The stalks do not need to be removed from strawberries, raspberries etc.

Useful tips

Try experimenting with mild and tart flavours. For example, mix apples with elderberries.

Adding sugar will normally increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before extracting. For sweet fruit add 50–100 g sugar, and for more tart fruit 100–150 g sugar per kilo of fruit.

If you wish to bottle the juice rather than consume it straight away, pour it whilst hot into hot, sterilised bottles up to the rim, and then seal immediately with sterilised rubber tops.

Procedure

- Put the prepared fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place a solid container or the condensate tray underneath to catch the juice.

Settings

Temperature: 100 °C
Duration: 40–70 minutes

Making yoghurt

To prepare yoghurt, you will need milk and live culture or yoghurt starter powder, e.g. from a health food store.

Use natural yoghurt with live culture and without additives. Do not use heat-treated yoghurt.

The yoghurt must be fresh (short storage time).

You can use either unchilled long-life milk or fresh milk. Long-life milk can be used without being further treated. Fresh milk must be heated to 90 °C (not boiled) and then allowed to cool down to 35 °C. Using fresh milk will make the yoghurt firmer than if long-life milk was used.

The yoghurt and milk should have the same percentage fat.

Do not move or shake the jars while the yoghurt is fermenting.

After preparing the yoghurt, it must be immediately placed in the refrigerator to cool down.

The firmness, fat content and cultures used in the yoghurt starter all affect the consistency of homemade yoghurt. Not all yoghurts are equally suitable as yoghurt starters.

Possible causes for poor results

Yoghurt is not set:
Incorrect storage of the yoghurt starter, too much time out of the refrigerator, packaging was damaged, milk was insufficiently heated.

Liquid has not been removed:
Jars were moved, the yoghurt cooled down too slowly.

Yoghurt is grainy:
The milk was heated too high, it was not free of imperfections, the milk and yoghurt starter were not stirred evenly.

Tip

If you are using yoghurt starter powder, you can prepare the yoghurt from a mixture of milk and cream. For that, mix 3/4 litre milk with 1/4 litre cream.

Procedure

- Mix 100 g yoghurt with 1 litre of milk or follow the instructions provided by the manufacturer.
- Pour the mixture into glass jars and seal the jars.
- Place the jars in a cooking container. Ensure that they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, making sure not to shake them unnecessarily.

Settings

Temperature: 40 °C
Duration: 5 hours

Proving yeast dough

Procedure

- Prepare the dough according to the recipe.
- Place the uncovered bowl containing dough on the rack.

Settings

Temperature: 40 °C
Duration: according to recipe

Melting gelatine

Procedure

- Place **gelatine leaves** in a bowl with cold water and leave to soak for 5 minutes. The gelatine leaves have to be fully covered with water. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- Place **gelatine powder** in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place on the rack.

Settings

Temperature: 90 °C
Duration: 1 minute

Melting chocolate

You can use the steam oven for melting any type of chocolate.

Procedure

- Break the chocolate into small pieces.
  Place chocolate icing in its unopened sachet in a perforated cooking container.
- Place large quantities of chocolate in a solid container and small quantites in a cup or a dish.
- Cover the container or the dish with temperature (up to 100°C) and hot steam resistant clingfilm or a lid.
- Stir large quantities once during melting.

Settings

Temperature: 65 °C
Duration: 20 minutes

Skinning fruit and vegetables

Procedure

- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the fruit/vegetables in a perforated container.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven, otherwise the skin cannot be removed.

Settings

Temperature: see chart
Duration: see chart

Produce	Temperature in °C	Duration in minutes
Apricots	95	1
Almonds	100	1
Nectarines	100	1
Capsicum	100	4
Peaches	100	1
Tomatoes	95	1

Conserving apples

You can treat homegrown apples in the steam oven to increase the length of time for which you can store them. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruits with a core.

Settings

Temperature: 50 °C
Duration: 5 minutes

Blanching

Blanch vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original colour.

Procedure

- Put the prepared vegetables (cleaned, washed, chopped etc.) into a perforated cooking container.
- Once blanched, plunge the vegetables into ice cold water to cool them down quickly. Drain them well.

Settings

Temperature: 100 °C
Duration: 1 minute

Sweating onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.

Procedure

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with temperature (up to 100°C) and steam resistant clingfilm or a lid.

Settings

Temperature: 100 °C
Duration: 4 minutes

Rendering bacon

The bacon does not brown.

Procedure

- Place the bacon (diced or rashers) in a solid cooking container.
- Cover the container with temperature (up to 100 °C) and steam resistant clingfilm or a lid.

Settings

Temperature: 100 °C
Duration: 4 minutes

Sterilising crockery

The steam oven will sterilise baby bottles and other containers so that at the end of the programme they are as germ free as they would have been if boiled. Check beforehand that all parts, teats etc. are declared by the manufacturer to be heat resistant to 100°C and also that they can withstand hot steam.

Dismantle, clean and thoroughly rinse baby bottles. Reassemble the bottles only after they have completely dried. This prevents recontamination.

Procedure

- Place the individual parts on the rack, ensuring that they do not touch one another (on their sides or with the opening facing downwards). This will allow the steam to reach the parts from all sides.

Settings

Temperature: 100 °C
Duration: 15 minutes

Heating damp towels

Procedure

- Moisten the towels and then roll them up.
- Place them beside one another in a perforated cooking container.

Settings

Temperature: 70 °C
Duration: 2 minutes

Decrystallising honey

Procedure

- Loosen the lid and place the jar of honey in a perforated cooking container or on the rack.
- Stir the honey once during the procedure.

Settings

Temperature: 60 °C
Duration: 90 minutes (depending on the size of jar or the amount of honey in the jar)

Preparing custard royale

Procedure

- Stir 6 eggs into 375 ml milk (do not beat into a foam).
- Season the egg/milk mixture and pour into a solid cooking container greased with butter.

Settings

Temperature: 100 °
Duration: 4 minutes

Your appliance is supplied with a number of factory default settings. The default settings listed in the chart can be altered.

Before you begin, ensure that the appliance is **switched off**.

- Touch and hold the ⏻ sensor.
- While you have your finger on the ⏻ sensor, touch the ∨ sensor once briefly.

P 1 will appear in the display.

- Touch the ∧ or ∨ sensor until the programme you want appears highlighted in the display.
- Confirm with "OK".
- Touch the ∧ or ∨ sensor until the status you want appears highlighted in the display.
- Confirm with "OK".
- After you have altered the setting(s) required, switch the appliance off.

Settings

The factory default setting is shown in **bold**.

Programme		Status*	Possible settings		
P 1		**S 0**			
		S 1	Factory default settings reinstated		
P 2	Demo mode	**S 0**	**Off, the appliance will heat up**		
		S 1	On, the appliance will not heat up		
P 3	Buzzer tone	S 1	Very quiet		
		S 2	Quiet		
		S 3	Medium		
		S 4	**Loud**		
P 4	Water hardness		Hardness range	Degree of hardness	mmol/h
		S 1	Soft	< 8.4 °dH	< 1,5
		S 2	Medium	8.4 –14 °dH	1,5–1,5
		S 3	-	-	-
		S 4	**Hard**	**>14 °dH**	**> 2,5**
P 5	Temperature unit	**S 1**	**°C**		
		S 2	°F		
P 6	Pre-heating	**S 0**	**Pre-heating not active**		
		S 1	Pre-heating active		
P 7	Keypad tones	S 0	Off		
		S 1	**On**		

Water hardness
Your local water supplier will be able to advise you on the water hardness in your area.

⚠ Danger of injury!
Do not use a steam cleaning appliance to clean this appliance.
Pressurised steam could reach the electrical components and cause a short circuit.

Risk of damage!
The surfaces of the steam oven can be damaged if unsuitable cleaning agents are used. Do not use commercial cleaning agents. Only use agents designed for domestic use.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons as these could cause the seals to swell.

Clean the appliance and its accessories after each use. Allow the appliance to cool down to a safe temperature before cleaning.

Make sure the appliance is completely dry before closing the door.

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours, etc. Make sure that the water container is empty. Leave the door open.

Appliance front / Housing

Remove any soiling immediately.
If not, it might become impossible to remove and could cause the surfaces to alter or discolour.

Clean the front using a sponge, a solution of warm water and a little washing-up liquid. Wipe the surfaces dry using a soft cloth.
For cleaning, you can also use a clean, damp microfibre cloth without any cleaning agent.

The external surfaces of this appliance are all susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour the surfaces of the appliance.

To avoid damaging the outer surfaces of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaners,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- dirt erasers,
- sharp metal scrapers.

Oven interior

After each use, dry the oven interior, door seal, drip channel, door interior and water container compartment. Use a sponge or absorbent cloth to wipe off the condensate which has built up in the steam oven.

Remove light, greasy soiling with a sponge and a solution of washing-up liquid and warm water. Wipe down with clean water afterwards.

Make sure when cleaning the rear wall that nothing gets caught in the seal of the steam inlet and outlet. Otherwise the seals could be pushed behind the rear wall.

After prolonged use, the **floor heating element** can become discoloured by dripping liquids. This discolouration can be removed easily with the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). After cleaning, wipe with a damp cloth to remove any cleaning agent residues.

Replace the **door seal** with a new one if it becomes porous or brittle. Door seals can be ordered from Miele.

Accessories

Condensate tray, cooking containers

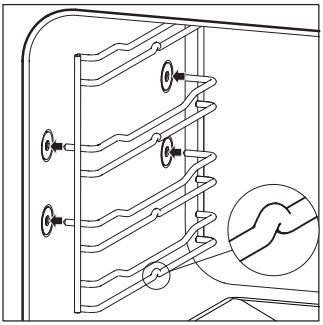
Wash and dry the condensate tray and cooking containers after each use. They are all dishwasher safe.

Use a little vinegar to remove any bluish discolouration on the cooking containers.
You could also use the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). Rinse the containers thoroughly with clean water to remove any residual cleaning agent.

Shelf runners

Clean the shelf runners in the dishwasher or with a solution of washing-up liquid and hot water.

- Pull the shelf runners sideways to remove.

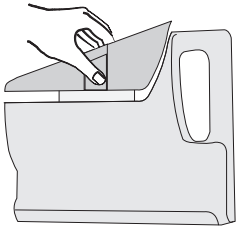


- After cleaning, ensure the shelf runners are fitted correctly (see diagram). Press the runners firmly into the walls of the steam oven.

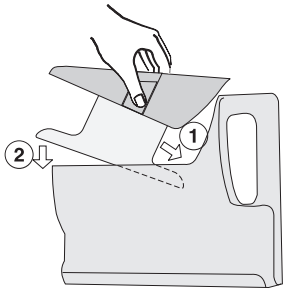
If the shelf runners are not fitted correctly, the non-tip safety notches will not work. The temperature sensor may also become damaged when placing cooking containers in the steam oven.

Water container

Remove, empty and dry the water container after each use.



- Release the insert by pushing the catches on the sides in towards each other and then pull it out of the container.



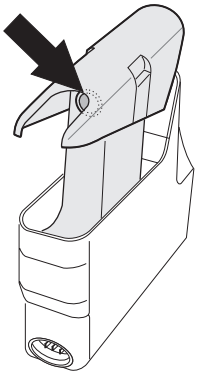
- After cleaning, dry both parts of the insert thoroughly before replacing it in the water container. When replacing the insert, guide it in at an angle ① and then push it downwards ② as illustrated.

Do not immerse the water container in water or clean it in a dishwasher.

It is important to empty the water container after each use for hygiene reasons, and also to prevent condensate building up in the appliance.

Do not use scouring pads or hard brushes.

Coupling seal



If the water container becomes difficult to remove and replace or the fault message *F20* appears, rub a small amount of the silicone grease supplied (see "Description of the appliance > Accessories supplied") into the inside of the coupling seal. Do not take the seal out to lubricate it.

When handling silicone grease, please observe the following safety measures:

– Remove silicone grease from skin by rinsing off with water.

– If the grease gets into the eyes, it must be rinsed out with plenty of clean water.

– If it is swallowed, seek medical advice.

The coupling seal should be replaced with a new one if it becomes brittle or porous or if an unusually large amount of water collects on the floor of the water container compartment.

Coupling seals can be ordered from Miele.

Only use the silicone grease supplied. On no account should margarine, oil or any other domestic grease or fat be used, as these can cause the seal to swell.

Descaling

For optimum cleaning results, we recommend that you use Original Miele descaling tablets to descale your steam oven (see "Optional accessories"). A proprietary citric acid based descaling agent can also be used. Follow the manufacturer's instructions on the packaging.

Ensure that the descaling agent does not come into contact with metal surfaces as this could cause marks. However, should any descaling agent get onto these surfaces, wipe it away immediately.

The appliance will need to be descaled after a certain number of operating hours. After switching on, the descaling symbol and the number *10* will appear in the display to tell you that you are able to run 10 programmes before the appliance locks out and you must descale it.
If you do not descale the appliance now and run a programme, the next time the appliance is switched on a *9* will appear, and so on.

Once the reminder has reached zero, the appliance locks out.
We recommend descaling the appliance before it locks out.

- Touch ① until an audible tone sounds and "0:22 h" appears in the display and the symbol starts flashing.
- Fill the water container with 1 litre of cold water and add 2 Miele descaling tablets.

- Push the water container into the appliance until it connects.
- Confirm with "OK".

The colon will start flashing and the symbol will now light up constantly. The descaling process will begin.

It is only possible to cancel the descaling process during the first few minutes.
Do not switch the appliance off during the descaling process. If if is switched off before the end of the process, the whole process will have to be started from the beginning again.

An audible tone will sound and the symbol will start flashing ten minutes before the end of the descaling process.

- Remove the water container and empty it. Remove the insert from the water container.
- Rinse the water container and the insert thoroughly.
- Replace the insert and fill the water container with 1 litre of fresh tap water. Push the water container into the appliance until it connects.

The flashing symbol will go out and the symbol will start flashing.

- Confirm with "OK".

The colon will start flashing and the symbol will now light up constantly. The descaling process will continue.

After descaling

An audible tone will sound when the descaling process has been completed.

- Switch off the appliance.
- Remove the water container and empty it.
- Dry the steam oven interior.

Leave the appliance door open until the oven interior is completely dry.

With the aid of the following guide, minor problems can be diagnosed and easily corrected without contacting Miele. This will save you time and money because you won't need to book a service technician.

Please note that a call-out fee will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.

⚠ Repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Problem	Possible cause and remedy
You cannot switch the appliance on.	The fuse is defective or has tripped. ■ Reset or replace the fuse (Minimum fuse rating - see data plate). There may be a technical fault. ■ Disconnect the appliance from the mains connection for approx. 1 minute: – switch off at the wall socket, or switch off the safety fuse, or – switch off the fault-current circuit breaker. Reset the trip switch in the mains fuse box, and switch the appliance back on. If the appliance still will not switch on, contact a qualified electrician or Miele.
The appliance does not heat up.	The Demo mode has been switched on. ■ You need to deactivate the Demo mode (see "Settings"). The interior of the steam oven has heated up due to a warming drawer operating underneath it. ■ Open the door and allow the steam oven interior to cool down.

Problem	Possible cause and remedy
The fan can still be heard after the appliance has been switched off.	The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It switches itself off automatically.
The water container has become harder to put into the appliance and take out again.	The coupling seal on the water container has become stiff. ■ Lightly lubricate the coupling seal on the water container with silicone grease (see "Cleaning and care > Coupling seal").
After moving house, the appliance no longer switches from the heating-up phase to the cooking phase.	Altitude affects the boiling point of water. If you move house, the appliance will need to be reset for the new altitude if this differs from the old one by more than 300 m. ■ To do this, descale the appliance (see "Cleaning and care > Descaling").
During operation an unusually large amount of steam escapes or steam escapes from parts of the steam oven where it does not usually.	The door is not properly closed. ■ Close the door. The door seal isn't fitted correctly. ■ If necessary, press it in all the way round the door to make sure it is fitted evenly. The door seal is damaged, e.g. cracked. ■ Call Miele to replace the seal.
After a period of time, the door makes a noise when it is opened and closed.	■ Lubricate the door hinges with the silicone grease supplied.

Problem	Possible cause and remedy
The symbol appears in the display and an audible tone may sound.	The water container has not been pushed right into the appliance so that it connects. ■ Remove the water container and push it in so that it connects. There is not enough water in the water container. The water level must be between the two markers. ■ Fill the water container with water.
The heating-up phase lasts an unusually long time.	The water container contains excessive limescale deposits because the correct water hardness level has not been set for the local water supply. ■ Set the correct water hardness level for your water supply (see "Settings"), and descale the appliance as described in "Descaling". If the water hardness level was in fact set correctly or the problem occurs again, contact Miele.
and a number between *1* and *10* appear in the display. **"0:22h" and are flashing.**	The appliance needs to be descaled. ■ Proceed as described in "Descaling".

Problem	Possible cause and remedy
F **and a number appear in the display.**	
F05 **F06**	Technical fault. ■ Switch the appliance off and call Miele.
F20	The water container has not been pushed right into the appliance so that it connects. ■ Remove the water container and push it in so that it connects. Switch the appliance off and then back on again. The coupling seal has become stiff. ■ Lightly lubricate the coupling seal on the water container with silicone grease (see "Cleaning and care > Coupling seal").

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

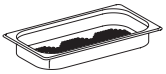
Depending on the country, these can be ordered via the internet at:

These products can also be obtained by contacting Miele (see back cover for contact details).

Cooking containers

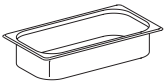
Miele offers a wide variety of perforated and unperforated cooking containers in different sizes:

DGGL 1



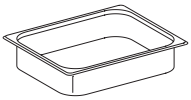
Perforated cooking container
gross capacity 1.5 litres / useable capacity 0.9 litres
325 x 175 x 40 mm (WxDxH)

DGG 2



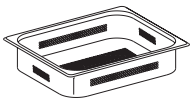
Solid cooking container
gross capacity 2.5 litres / useable capacity 2.0 litres
325 x 175 x 65 mm (WxDxH)

DGG 3



Solid cooking container
gross capacity 4.0 litres / useable capacity 3.1 litres
325 x 265 x 65 mm (WxDxH)

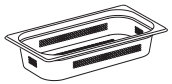
DGGL 4



Perforated cooking container
gross capacity 4.0 litres / useable capacity 3.1 litres
325 x 265 x 65 mm (WxDxH)

Optional accessories

DGGL 5

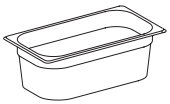


Perforated cooking container
gross capacity 2.5 litres / useable capacity 2.0 litres
325 x 175 x 65 mm (WxDxH)

DGGL 6

Perforated cooking container
gross capacity 4.0 litres / useable capacity 2.8 litres
325 x 175 x 100 mm (WxDxH)

DGG 7



Solid cooking container
gross capacity 4.0 litres / useable capacity 2.8 litres
325 x 175 x 100 mm (WxDxH)

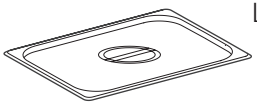
DGGL 8

Perforated cooking container
gross capacity 2.0 litres / useable capacity 1.7 litres
325 x 265 x 40 mm (WxDxH)

DGD 1/3

Lid for cooking containers 325 x 175 mm

DGD 1/2



Lid for cooking containers 325 x 265 mm

Condensate tray DGG 15

For catching excess moisture
325 x 265 x 40 mm (WxDxH)

Cleaning and care products

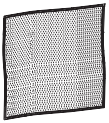
Original Miele descaling tablets
6 tablets

For descaling the water container.

Original Miele ceramic and stainless steel cooktop cleaner
250 ml

Removes discolouration from the floor heating element caused by drops of liquid.
Removes discolouration from cooking containers.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

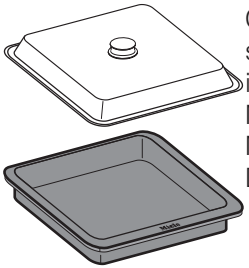
Silicone grease

For lubricating the coupling seal.

Optional accessories

Other accessories

Multi-purpose casserole dish KMB 5000-S



Cast aluminium casserole dish, non-stick coating, with stainless steel lid. Suitable for the casserole zone of an induction cooktop and all ovens.
Not suitable for gas cooktops!
Maximum capacity: 2.5 kg
Dimensions: 325 x 260 x 65 mm (WxDxH)

In the event of any faults which you cannot remedy yourself, please contact:

– Miele

The contact details for Miele are given on the back cover of these operating instructions.

When contacting Miele, please quote the model and serial number of your appliance. These can be found on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

Warranty

The warranty for this appliance is 2 years. For further information, please refer to your warranty booklet.

Technical data

The appliance is supplied with a mains connection cable and moulded plug.

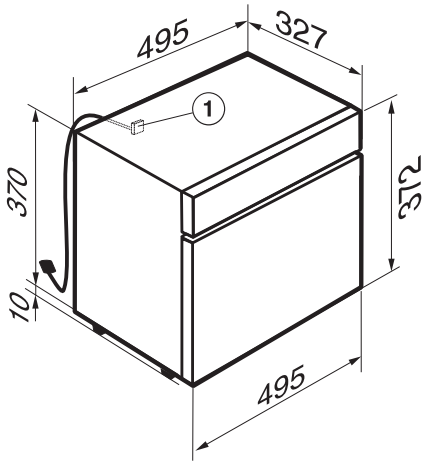
Power supply: 230 V, 50 Hz

Connection power: 2.2 kW

Dimensions (H x W x D):
- Appliance (see picture)
- Oven interior 24.0 x 33.5 x 27.5 cm

Weight 19.3 kg

VDE tested: Yes



① Inlet for mains connection cable to the appliance

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